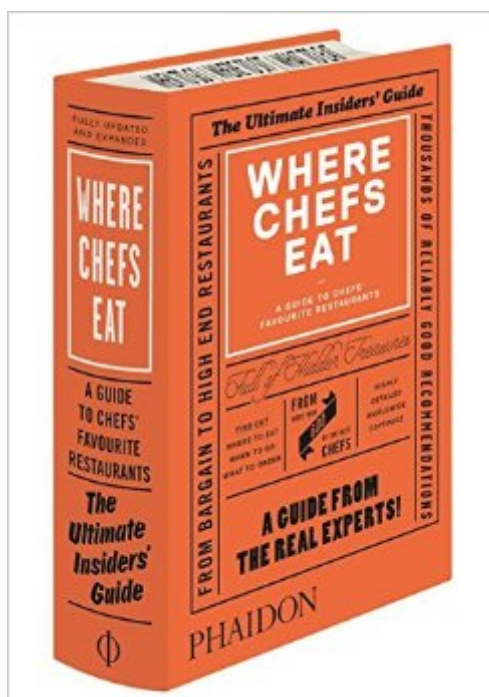


The book was found

Where Chefs Eat: A Guide To Chefs' Favorite Restaurants (2015)



Synopsis

The completely revised new edition of the best-selling restaurant guidebook, which sold over 100,000 copies. This is the ultimate restaurant guide written by the real experts: more than 600 of the world's best chefs, including recommendations from Ren  Redzepi, David Chang, Jason Atherton, Shannon Bennett, Helena Rizzo, Massimo Bottura, Yotam Ottolenghi, Yoshihiro Narisawa and hundreds more. The book features more than 3,000 restaurants in more than 70 countries, including detailed city maps, reviews, reservation policies, key information and honest comments from the chefs themselves. *Where Chefs Eat* will once again be available as an App released to coincide with publication.

Book Information

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Average Customer Review: 3.9 out of 5 stars [See all reviews](#) (34 customer reviews)

Best Sellers Rank: #39,656 in Books (See Top 100 in Books) #20 in [Books > Travel > Food, Lodging & Transportation > Dining](#) #64 in [Books > Business & Money > Industries > Hospitality, Travel & Tourism](#) #111 in [Books > Cookbooks, Food & Wine > Celebrities & TV Shows](#)

Customer Reviews

very little information here, & most restaurants are merely listed with address & no review. We know many of these cities & restaurants well, & at least half are not restaurants we would recommend to a friend. it seems the chefs want to list their friend's places and/or show they know the "big name, expensive" spots in every city. for example, in Las Vegas most chefs in town eat at Raku after work, but it is not even listed. this book is huge, is printed on very cheap rag paper, & you should save your money & instead read online reviews like open table VIP diners who are not trying to impress you.

We bought the first edition and have worn it out in preparing for travels (ours and those of our friends). We have found some of the most amazing places that we never would have discovered on

Yelp or Trip Advisor. You will certainly find many of the Michelin recognized restaurants, but the real benefit is the inclusion of high quality places that have not yet caught the eye of the big M as well as less formal eateries that will never be considered for a star.. Consulting the book has become part of our trip planning ritual. If food is an important part of your itinerary, this book is a must have. Thanks for the updates in the second edition!

Oh gosh! this is a great go-to guide for traveling. I live in San Francisco and know a fair amount about the food scene here so I examined the San Francisco selection. Their restaurant selection was excellent and spans 5 star restaurants to hole-in-the-wall diners that are absolute gems and I almost wish they didn't even mention (I don't like "my restaurants" getting crowded.) I travel a lot and have used this book for restaurants all over the world. It hasn't led me astray yet!

This book looked great and the title seemed exciting so I purchased it as a Christmas gift for my wife and I to use during our travels. Sadly, even the recommendations in our two hometowns were poor as were all the other locations to which we already had visited....understandably, we put no faith in the ones where we have not gone. did not do their usual amazing customer service to make this blemish go away as it was "ordered too long ago" (seems they know they have a lemon too). Off to the donation pile ...

We have enjoyed using this book to guide us to new restaurants as we have traveled. So far, we have really enjoyed each of the restaurants we tried. I would prefer a bit more detail on each of the restaurants but the book is already huge at 975 pages - there is just no room.

I was so happy to get this book last week! First of all, I love leafing through it. It's out on my coffee table and everyone that comes over looks up destinations and makes wish lists of places to stop by. I think it's really well organized and it's easy to find any destination. I definitely plan on using it for upcoming domestic and international travelling (and then using the app!). Really, it doesn't get better than getting recommendations from top chefs, especially for a foodie-beginner like me.

definitely worth owning especially if you travel and want a "sure thing" restaurant. I used it for our recent trip to New York and the restaurant we chose from the book was outstanding! The size of the book is very cute... perfect for a foodie gift or for a hostess gift.

I got this as a gift for my father in law and it was a big hit. He watches all those cooking shows and loves to try new restaurants. He is the type to do a lot of research before he travels. This book will help.

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